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(71)Applicant : KAGOME CO LTD

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(72)Inventor : SATO SATORU
INAGUMA TAKAHIRO
ISHIGURO YUKIO

(54) STERILIZATION OF LIQUID FOOD

(57)Abstract:

PURPOSE: To effectively sterilize a liquid food such as a tea and potable water in a short time without deteriorating the quality of flavor, taste, etc., by sterilizing the liquid food under a super-high pressure after adding an amino acid, an oligopeptide, etc., having a specific molecular weight.

CONSTITUTION: In a sterilizing process for a liquid food such as a tea and potable water under a super-high pressure, the sterilization is carried out under ≥ 400 MPa at $\leq 60^\circ\text{C}$ after adding an amino acid such as glycine, glutamic acid, cysteine and arginine and/or an oligopeptide such as glutathione, a tripeptide, having a molecular weight of ≤ 400 in an amount of 0.001-0.01w/v%. This process enables an effective sterilization in a shorter time than the conventional super-high-pressure sterilization without deteriorating the quality of flavor and taste.

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